

STEP-BY-STEP

ENROBING

Follow these steps to quickly and easily produce enrobed pieces. Adjustable features allow you to fine tune the amount of chocolate used and the thickness of the coating.



1. Lay enrober into position with the tempering unit, ensuring that positioning pins are properly aligned.
2. Attach enrober hose to depositing nozzle on tempering unit. Lock into place using attached clamp. Temper chocolate in tempering unit (see pg 17).
3. Adjust bottoming mechanism to desired position.
4. Adjust air blower to desired position so that the flow of air evenly spreads chocolate across pieces as they pass.
5. Load pieces to be enrobed on metal belt. Pull knob to begin belt movement.



6. Confections pass under dual curtain of chocolate, becoming enrobed.

Belt speed, mechanical vibration, and air intensity and direction can all be adjusted independently to create desired effects.

